

D I N N E R

*Starters*

OYSTERS ON THE HALF SHELL  
2.50 each

BEET CARPACCIO (v)  
radishes, fresh chevre,  
sherry vinaigrette 10.75

CHERRY GAZPACHO (v)  
yogurt sorbet, shiso, radish 11.00

LIGHTLY SMOKED TASMANIAN  
OCEAN TROUT "MI CUIT"  
potato rösti, pancetta vinaigrette,  
pastured chicken egg 14.00

GRILLED MONTEREY SARDINES  
tomatoe fondue, fennel,  
lovage 11.00

ARTISAN FOIE GRAS TERRINE  
espresso-date puree, hazelnuts,  
madeira 18.25

HAND-PICKED  
DUNGENESS CRAB  
green apple water, jalapeno,  
cilantro 15.00

HEIRLOOM TOMATO CONSOMMÉ (vg)  
summer vegetables, herbs 10.50

BRADLEY'S CAESAR SALAD  
whole leaf romaine,  
parmesan croutons 9.75

HOUSE-CURED COPPA AND  
COMPRESSED PEACH  
frisée, peppercress, pickled ramps  
14.00

(v) vegetarian (vg) vegan

Other items can be prepared vegetarian, vegan  
or gluten free. Your server can assist you.

**ONE MARKET**  
RESTAURANT

Chef/Partner Mark Dommen

GM/Partner Larry Bouchard

An 18% taxable gratuity will be added to  
all groups of seven or more.

One Market Street  
San Francisco, California  
www.onemarket.com  
Reservations 415.777.5577  
Private Parties 415.777.2233



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*Main Courses*

ALASKAN HALIBUT "SOUS VIDE"  
calamari, white bean puree,  
niçoise olive vinaigrette 26.50

PAN-SEARED DAY BOAT SCALLOPS  
zucchini, thai basil, peanuts, lemongrass emulsion 28.00

BACON-WRAPPED PORK TENDERLOIN  
dandelion "persillade", salsify, natural jus 26.75

HOUSE-MADE HERB TORTELLINI (v)  
toy box tomatoes, extra-virgin olive oil 21.00

BRAISED SONOMA LAMB SHANK  
green lentils, spring garlic, lemon confit 26.00

OLIVE OIL-POACHED BLACK COD  
eggplant, leek ash, tomato-ginger broth 28.50

ROASTED LIBERTY FARMS DUCK BREAST  
duck leg confit, saffron, anson mills polenta,  
cocoa reduction 29.50

SPIT ROASTED MARY'S CHICKEN FOR TWO  
any two Farmer's Market sides (please allow 55 minutes) 45.00

CHEF'S TASTING MENU  
Six special courses selected nightly by Chef Mark Dommen  
79.00 PER PERSON FOR THE TABLE  
WINE PAIRING 37.00

*Simply Wood Grilled*

A LA CARTE MAIN COURSES

MAHI MAHI  
green tomato jam 22.50

12OZ PAINTED HILLS ALL NATURAL ANGUS NEW YORK STEAK  
red wine butter, béarnaise relish 33.00

AHI TUNA  
escabeche of beech mushrooms 26.00

SONOMA LAMB LOIN CHOPS  
espelette chili, garlic, thyme jus 32.00

*Farmer's Market Sides*

6.75 EACH

BLUE LAKE BEANS (v) (vg)  
slivered almonds

BUTTERY MASHED POTATOES (v)

SAUTÉED SPINACH (v) (vg)  
garlic chips

FRIED GREEN TOMATOES (v)  
buttermilk-parmesan sauce

SAUTÉED ESCAROLE (v) (vg)  
shallots, chili flake

ROASTED BABY CARROTS (v) (vg)

CHICK PEA FRIES (v)  
harissa aioli

POTATO TOTS (v)  
house-made ketchup

*In response to employer mandates including  
the San Francisco Health Care Security Ordinance,  
a 4% surcharge will be added to all food and beverage sales.*